

# Installation, Use & Care



## Instructions for

## RV Cooktop

## & Range

THIS PRODUCT IS NOT APPROVED  
FOR MARINE USE

### FOR YOUR SAFETY IF YOU SMELL GAS:

1. Open windows.
2. Don't touch electrical switches.
3. Extinguish any open flame.
4. Immediately call your gas supplier.

### FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

**WARNING:** Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information consult a qualified installer, service agency, manufacturer (dealer), or the gas supplier.

**INSTALLER:** Important: Do not destroy. Please save this manual for customer's and local inspector's use.

**CONSUMER:** To save you time, energy and money, read and keep this manual for future reference.

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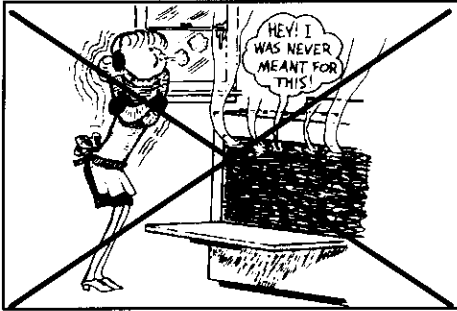
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# SAFETY INSTRUCTIONS

## GENERAL

No cooking appliance should be used as a space heater. This instruction is based on safety considerations to prevent potential hazard to the consumer as well as damage to the appliance.



If range is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners creating a FIRE HAZARD.

Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.

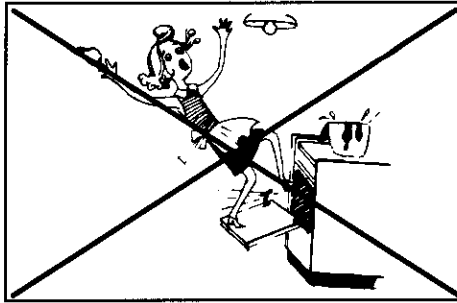
Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Your oven is vented at the back of the cooktop. Never block oven vent or air intakes. Do not obstruct the flow of combustion and ventilation air. Restriction of air flow to the burner prevents proper performance.

Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns.

Do not use cooktop or oven as a storage area for food or cooking utensils. This instruction is based on safety considerations to prevent potential hazard to user and to the appliance.

Misuse of appliance doors, such as stepping, leaning or sitting on the door, may result in possible tipping of the appliance or breakage of door and serious injuries.

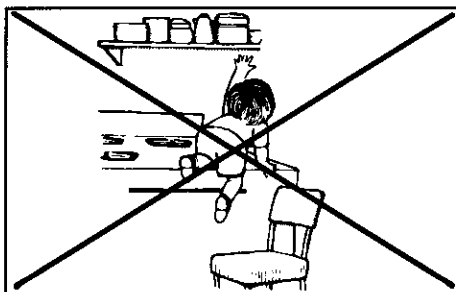


## IN CASE OF FIRE:

1. Turn off range controls.
2. Smother fire or flame with baking soda, dry chemical, or a foam-type extinguisher. Do not use water on grease fires.

## CHILD SAFETY

Do not leave children alone or unsupervised near the appliance when it is in use or is still hot. Children should never be allowed to sit or stand on any part of the appliance. Children must be taught that the appliance and utensils in it can be hot. Children should be taught that an appliance is not a toy. They should not be allowed to play with controls or other parts of the unit. Let hot utensils cool in a safe place, out of reach of small children.



**CAUTION:** Do not store items of interest to children in cabinets above an appliance or on the backguard of a range. Children climbing on the appliance to reach items could be seriously injured. Do not use an appliance as a step stool to cabinets above.

## CLEANING

Turn off all controls and wait for range parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

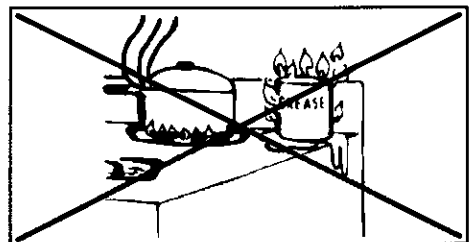
Touching a hot oven light bulb with a damp cloth could cause the bulb to break. Should the bulb break, disconnect power to the range before trying to remove the bulb to avoid electrical shock.

Clean range with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

## GREASE

Use extreme caution when moving the grease kettle or disposing of hot grease.

Hot grease is flammable. Avoid letting grease deposits collect around appliance, range hood, or vent fan. Do not leave container of grease around a cooking appliance. Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle. In the event of a grease fire, DO NOT attempt to move pan. Cover pan with a lid to extinguish flame and turn surface burner off. Do not douse flame with water. Use a dry chemical or foam-type fire extinguisher, if available, or sprinkle heavily with baking soda.



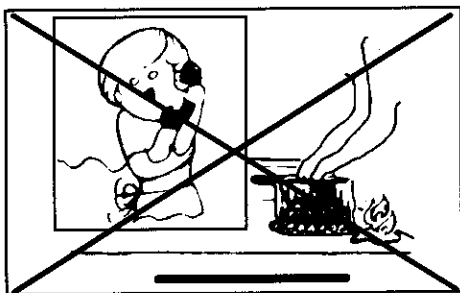
Spills or boilovers which contain grease should be cleaned up as soon as possible. If they are allowed to accumulate, they could create a FIRE HAZARD.

# SAFETY INSTRUCTIONS

## COOKING SAFETY

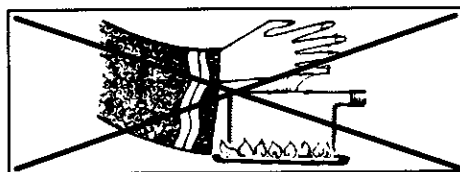
Always adjust surface burners flame so that it does not extend beyond the bottom of utensil. This instruction is based on safety considerations.

Never leave a surface cooking operation unattended especially when using a high heat setting. Boilovers cause smoking and greasy spillovers may ignite.



Be sure you know which knob controls which surface burner. Always make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off.

Use caution when wearing garments made of flammable material to avoid clothing fires. Loose fitting or long hanging-sleeved apparel should not be worn while cooking. Clothing may ignite or catch utensil handles.



Never heat an unopened container on the surface burner or in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the range.

Slide oven rack out to add or remove food, using dry, sturdy pot holders. Always avoid reaching into oven to place or remove food.

Use dry, sturdy pot holders. Damp pot holders may cause burns from steam. Dish towels or other substitutes should never be used as pot holders because they can trail across hot surface burners and ignite or get caught on range parts.

Use care when opening oven door. Let hot air or steam escape before removing or replacing food. Always place oven racks in the desired positions while oven is cool. If a rack must be moved while hot, be careful to avoid contact of pot holders with oven burner flame.

## STORAGE ABOVE RANGE

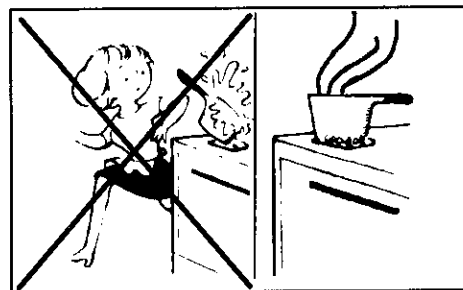
To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures in storage areas above the unit may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

## UTENSIL SAFETY

Use only pans that have flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose handled pans. Do not use pans if their handles twist and cannot be tightened. Pans that are heavy to move when filled with food may also be hazardous.

Always place a pan of food on a surface burner before turning it on, and turn it off before removing the pan.

Always turn pan handles to the side or back of appliance, not out into the room where they are easily hit or reached by small children. To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners.



Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat. Never leave a deep fat frying operation unattended.

Never let a pan boil dry as this could damage the utensil and the appliance.

# SAFETY INSTRUCTIONS

## ALUMINUM FOIL

Use aluminum foil ONLY as instructed in this book. Improper use of aluminum foil may cause damage to the oven, affect cooking results, and can also result in shock and/or fire hazards.

## PLASTICS

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot.

## AEROSOL SPRAYS

Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

## IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors.

## VENTILATING HOOD

To reduce the hazard of storage above a range, install a ventilating hood that projects at least 5 inches beyond the bottom edge of the cabinets. Clean hood frequently to prevent grease from accumulating on hood or its filter. Should a boilover or spillover result in an open flame, immediately turn off the hood's fan to avoid spreading the flame. After thoroughly extinguishing flame, the fan may be turned on to remove unpleasant odor or smoke.

# INSTALLATION INSTRUCTIONS

## FOR R.V. RANGES 16, 18 & 22 SERIES

**IMPORTANT – “THIS PRODUCT IS NOT APPROVED FOR MARINE USE.”**

### NOTE TO INSTALLER:

Always check with local and state codes before installation. Requirements beyond those as shown may affect these instructions, for which the manufacturer is not responsible.

The installation of appliances designed for recreational vehicles must conform with state or provincial codes, or in the absence of such codes, with the Standard for Recreational Vehicles ANSI/NFPA No. 501C-1990.

C.G.A. range must be installed in accordance with CAN/CSA Z240.4 Series Standards, “Gas equipped recreational vehicles and mobile homes” and/or local codes having jurisdiction. Minimum clearance from countertop to combustible ceiling as approved by U.L. is 24”, C.G.A. is 19”.

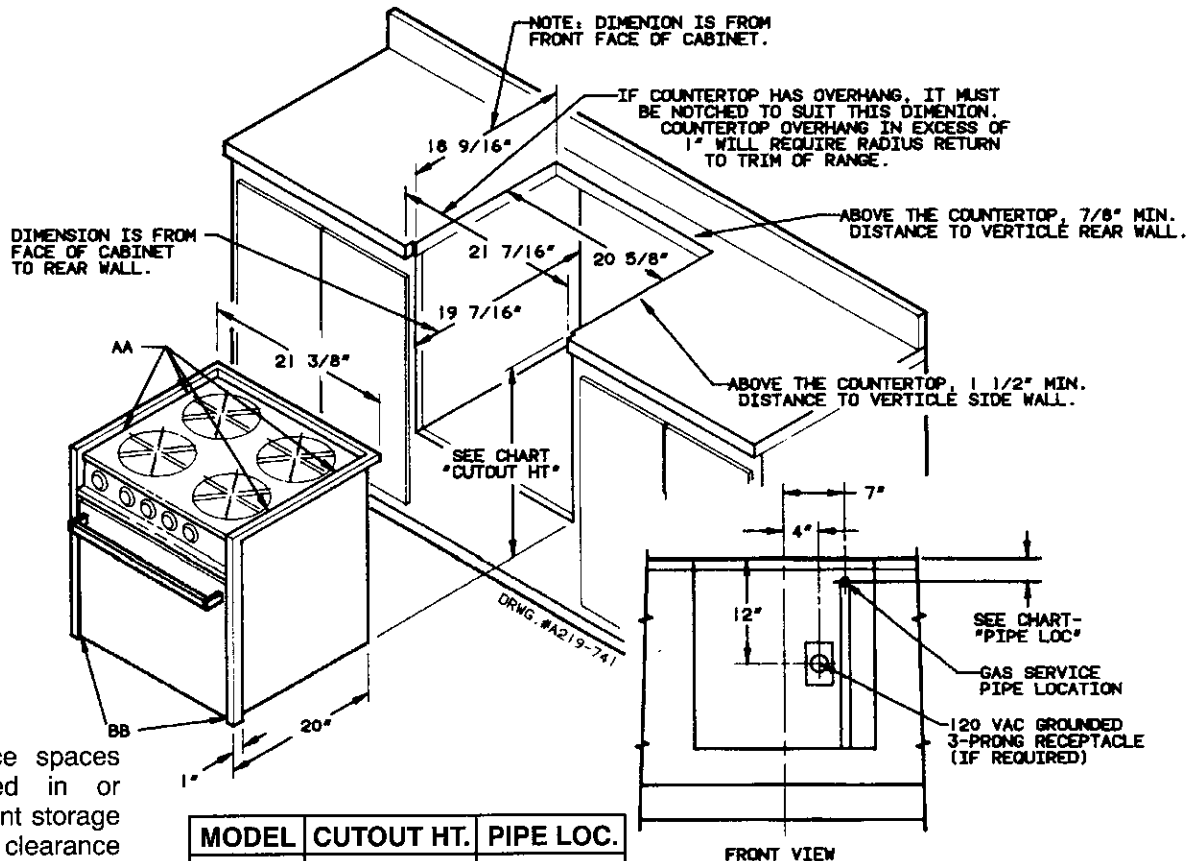
### INSTALLATION

1. Cut opening as shown below (range can be suspended from top flange; no other support is necessary.)
2. Range equipped with a 120 volt light in the oven will require the installation of a 120V three prong grounded re-

ceptacle directly behind the range (for correct location see sketch below.) On range with suffix letter “V” in model number connect 12 volt DC-power to the tagged wires.

3. Place range in opening and fasten in place. Six screw holes that are provided are located at points AA and BB. A minimum of four screws must be used to fasten range. Recreational vehicle manufacturers may use appropriate holes as found necessary to suit the application. Use No. 8 flat head wood screws.
4. Make gas connections and check for leaks with soapy water. **Do not check for leaks with open flame.**
5. **CAUTION:** Inlet pressure should be between 11 inches water column and 14 inches water column.

**WARNING:** Porcelain Enamel is glass which has been fused to metal. It is thoroughly inspected and will give good service if carefully handled, but it is breakable and cannot be guaranteed. Like all glass or porcelain articles, we cannot replace enamel parts that are damaged after delivery to carriers except at customer's expense.



**NOTE:** Clearance spaces shall be framed in or guarded to prevent storage space within the clearance specified. Cabinet enclosures shall be designed to prevent drafts that will affect pilot stability.

# INSTRUCTIONS FOR PROPER ADJUSTMENT

## OVEN SECTION

1. The oven thermostat in this range will enable you to turn off the Oven Constant Pilot by simply turning the thermostat dial to the "OFF" position. To light oven pilot, push the Control knob and rotate counter clockwise to the "OVEN PILOT ON" position and then light the oven standing pilot.
2. The air shutter has been adjusted at the factory, however, it may require some additional adjustment when used at high altitudes.
3. To adjust, open the air shutter to the full open position where you will have a blowing condition. Begin closing the shutter slowly, when you reach the correct adjustment the blowing will stop and the burner should have a sharp blue flame approximately 3 inches long.
4. There is no oven pilot adjustment on the thermostat, the control has been factory preset for use on LP gas, no field adjustment necessary.

## TOP SECTION

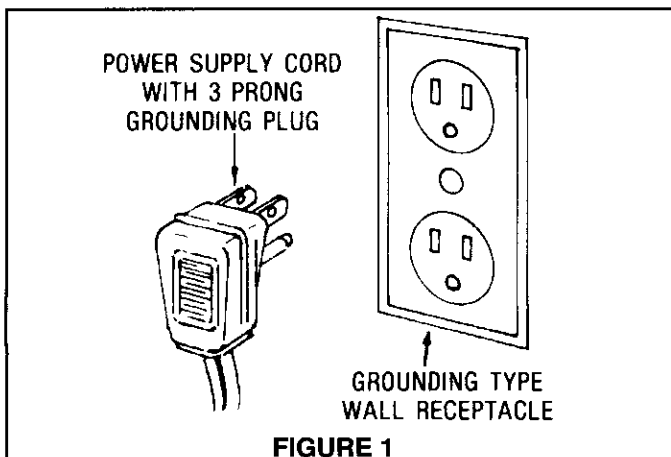
1. On models equipped with a top burner pilot adjust the top pilot so that the tip of the flame is just over the edge of the inner cone and the lighting of the burners is within 4 seconds.

## ELECTRICAL REQUIREMENTS AND GROUNDING INSTRUCTIONS FOR 120V 60HZ AC (IF EQUIPPED)

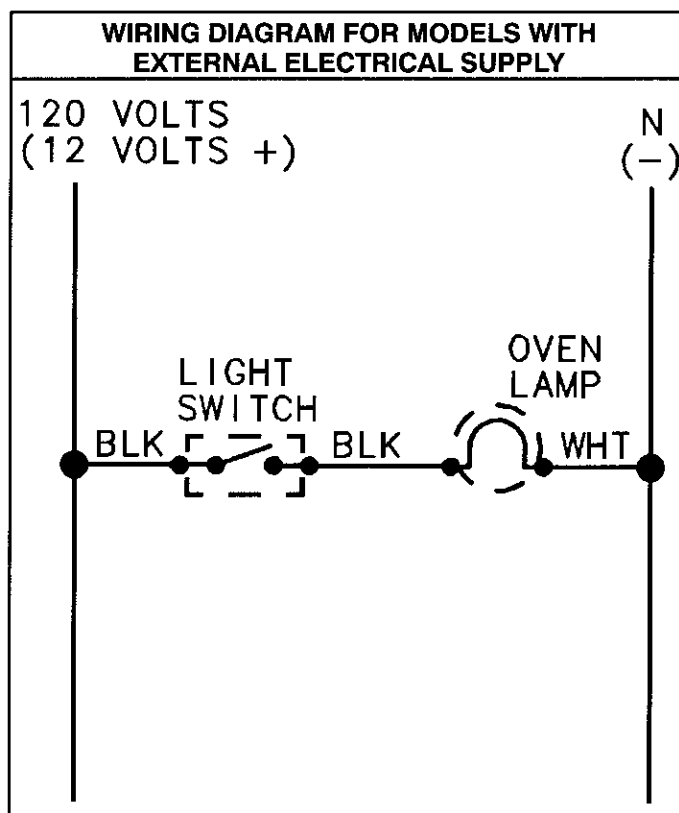
### RECOMMENDED GROUNDING METHOD

Observe all governing codes and ordinances. All ranges requiring electrical supply must be grounded.

If this appliance is factory equipped with a power supply cord it has a three-pronged grounding plug. It must be plugged into a mating grounding type receptacle in accordance with National Electrical Code and applicable local codes and ordinances. If the circuit does not have a grounding type receptacle, it is the responsibility and obligation of the customer to change the existing receptacle to a proper grounded receptacle in accordance with the National Electrical Code and applicable local codes and ordinances. **THE THIRD GROUNDING PRONG SHOULD NOT, UNDER ANY CIRCUMSTANCES, BE CUT OR REMOVED** as it provides protection against shock hazard.



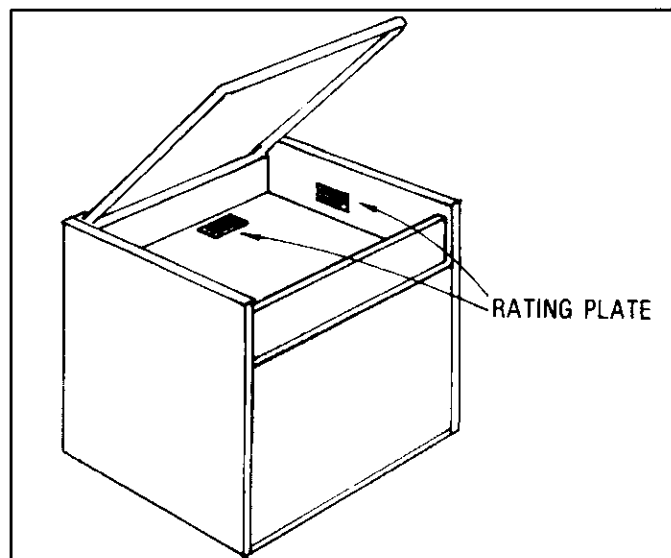
**NOTE:** A unit having an external electrical supply must be electrically grounded in accordance with National Electric Code. ANSI/NFPA No. 70-1990. In Canada CAN/CSA - C22.2 Electrical Code.



### RATING PLATE LOCATION

The rating plate is located under the cook top. (See illustration.) This plate lists the following information:

1. Model number, serial number and spec code number of your range.
2. When inquiring about your range, be sure to include the model number, serial number and spec code along with your inquiry.



# INSTALLATION INSTRUCTIONS

## FOR R.V. COOKTOP 85 SERIES

**IMPORTANT – “THIS PRODUCT IS NOT APPROVED FOR MARINE USE.”**

### NOTE TO INSTALLER:

Always check with local and state codes before installation. Requirements beyond those as shown may affect these instructions, for which the manufacturer is not responsible.

The installation of appliances designed for recreational vehicles must conform with state or provincial codes, or in the absence of such codes, with the Standard for Recreational Vehicles ANSI/NFPA No. 501C-1990.

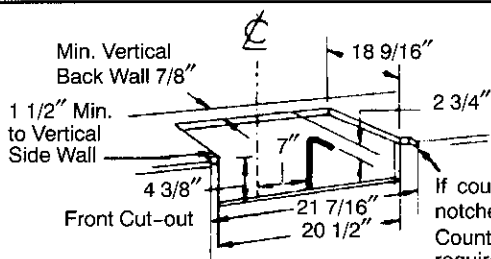
C.G.A. range must be installed in accordance with CAN/CSA Z240.4 Series Standards, “Gas equipped recreational vehicles and mobile homes” and/or local codes having jurisdiction. Minimum clearance from countertop to combustible ceiling as approved by U.L. is 24” C.G.A. is 19”.

### INSTALLATION

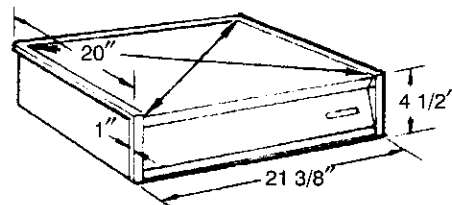
1. Cut opening in accordance with diagram shown below.

- Align the 3/8” gas supply line with the hole provided in burner box so it will slide into place when the range is placed into the opening.
- Place the range in position and fasten down with four wood screws through holes provided in the side trim located at point “A” in the diagram below.
- Connect gas supply line.
- Check all gas connections for leaks with soap and water solution. **Do not use open flames for checking gas leaks.**
- CAUTION:** Inlet pressure should be between 11 inches water column and 14 inches water column.

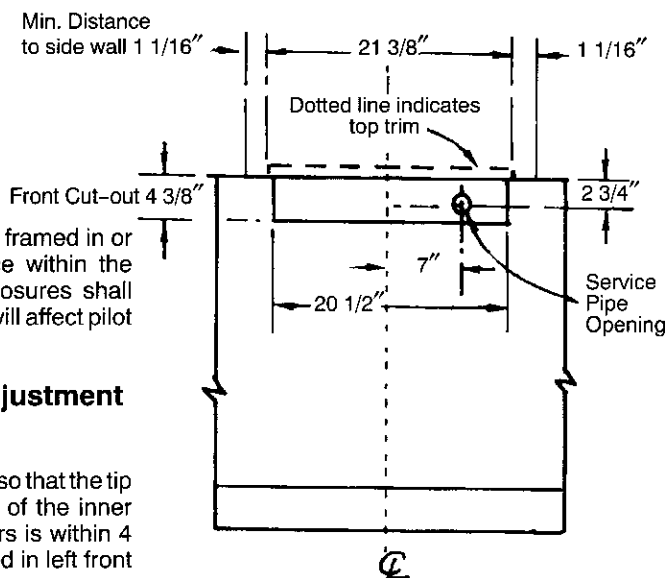
**WARNING:** Porcelain Enamel is glass which has been fused to metal. It is thoroughly inspected and will give good service if carefully handled, but it is breakable and cannot be guaranteed. Like all glass or porcelain articles, we cannot replace enamel parts that are damaged after delivery to carriers except at customer’s expense.



If countertop has overhang, it must be notched to suit 21 7/16” dimension. Countertop overhang in excess of 1” will require radius return to trim of range.



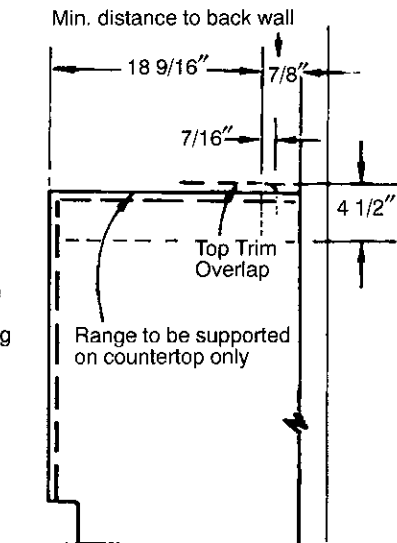
Minimum clearances zero from integral casing spacers below countertop.



**NOTE:** Clearance spaces shall be framed in or guarded to prevent storage space within the clearance specified. Cabinet enclosures shall be designed to prevent drafts that will affect pilot stability.

### Instruction For Proper Adjustment PILOT ADJUSTMENT

**Top Pilot Models** – Adjust top pilot so that the tip of the flame is just over the edge of the inner cone and the lighting of the burners is within 4 seconds. Adjusting screw is located in left front corner of top burner box.



# USING YOUR COOKTOP

## STAINLESS FINISH COOKTOP

Due to certain atmospheric conditions and because of oxidation from the surface burner pilot, the stainless top on your appliance may show signs of rust on the underneath side. This is especially true in areas of high humidity and salt air areas.

To help eliminate this condition, caution should be taken to make sure that the underneath side of the main top is kept dry. This is especially important in areas of high humidity where moisture accumulates. If you detect signs of rust, we have found it helpful to spray the underneath side with a coat of high-heat tested rustolium or silicone paint.

**CAUTION:** Remove top from appliance and spray in a well vented area.

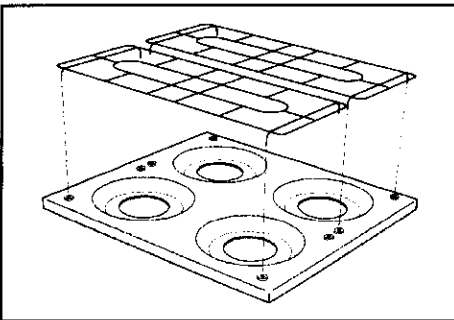
To prevent damage to the stainless steel cooktop, do not use oversized utensil (1-inch larger than the burner grate).

## BURNER GRATES

Burner grates must be properly installed. Do not operate burners without a pan on the grate. The porcelain finish may chip without a pan to absorb the heat.

### To install grates:

1. Place grate on cooktop, locating each of the four grate legs on top of the four black plastic grommets.



2. Press down at each corner to secure burner grate to cooktop.

## SURFACE BURNERS

The surface burner control knob has no pre-set position. The flame can be adjusted to any desired height between "OFF" and "HI".

If burner does not ignite or if the burner flame should go out during cooking, turn the burner off. IF GAS HAS ACCUMULATED AND A STRONG GAS ODOR IS DETECTED, WAIT 5 MINUTES FOR THE GAS ODOR TO DISAPPEAR BEFORE RELIGHTING THE BURNER.

Your appliance will feature one of the following three types of surface burners. Follow the instructions that match the surface burners on your appliance.

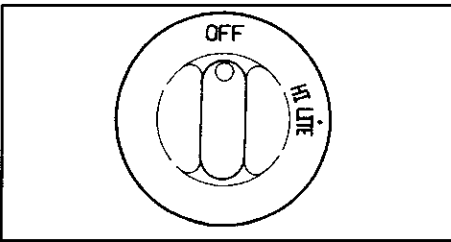
### Models with surface burner pilots:

See page 9 for instructions on lighting the surface burner pilot.

To light the surface burner, push in and turn the control knob to the left (counter-clockwise) to the "Lite" position. When the burner lights, adjust the knob to desired flame size.

### Models without surface burner pilots:

Light match. Push in and turn the control knob to the left (counter-clockwise) to the "Lite" position and apply lighted match immediately to the burner. Adjust the knob to the desired flame size.



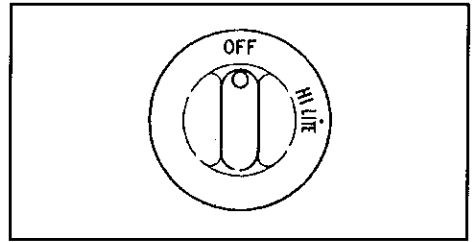
### CAUTION

Do not turn the control knob on and allow gas to escape before lighting match.

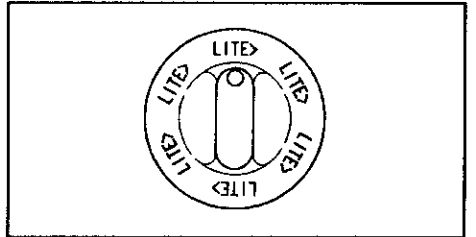
## MODELS WITH PIEZO IGNITORS

### To light the surface burner:

1. Push in and turn the surface burner control knob to the left (counter-clockwise) to the LITE position.  
**IMPORTANT:** Only light one surface burner at a time.



2. Immediately rotate the top burner ignitor knob to the right (clockwise) several clicks or until the surface burner lights. The burner should light within 4 seconds (approximately 6 clicks or one full rotation of the ignitor knob).



3. When the burner lights, adjust the surface burner control knob to the desired flame size.

If the burner does not light within 4 seconds, turn the surface burner knob to the OFF position and wait 5 minutes before relighting the burner.

To operate the surface burner during a power failure or if the Piezo ignitor is not functional:

1. Be sure all controls are in the OFF positions.
2. Hold a lighted match to the desired surface burner head.
3. Push in and turn the surface burner control knob to the LITE position.
4. When the burner lights, adjust the surface burner control knob to the desired flame size.



# USING YOUR COOKTOP

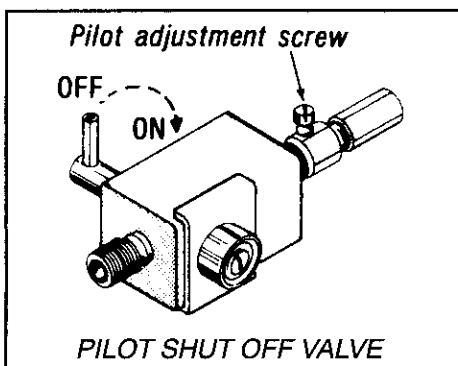
## SURFACE BURNER PILOT

### if equipped

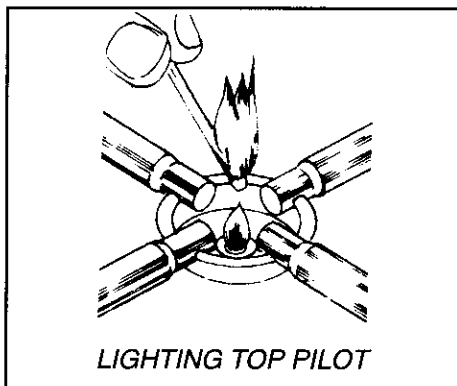
If appliance has not been operated for a long period of time, a longer waiting period for ignition of the pilot may be necessary due to air in the gas line.

### To light pilot:

1. Be sure all control valves are in the "OFF" position before turning on main gas supply to the range.
2. Turn on main gas supply to range.
3. Lift cooktop and turn pilot shut off valve to "ON" position.



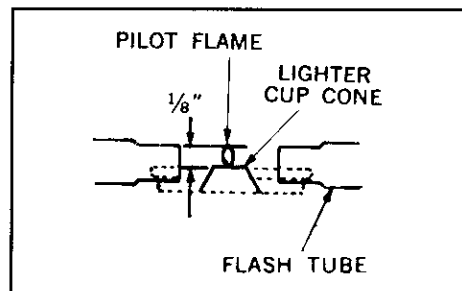
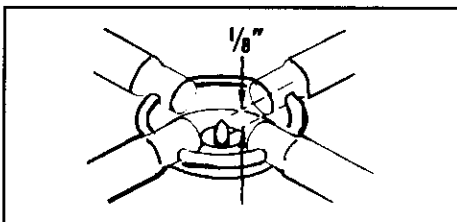
4. Touch lighted match to pilot.



## PILOT ADJUSTMENT

### To adjust pilot:

Lift the main top. Turn pilot adjustment screw with a screwdriver. The surface burner pilot flame should be about 1/8 inch above the lighter cup as shown in illustration.



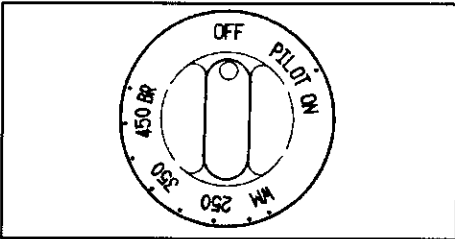
## SHUTDOWN INSTRUCTIONS

When surface burner cooking is finished, the control knob should be turned to "OFF" position. The top burner pilot will remain lit. When the recreational vehicle is not in use or while traveling, lift the cooktop and turn pilot shut-off valve handle to "OFF" position and turn off main gas supply.

# USING YOUR OVEN

## OVEN CONTROL

Depress and turn the oven control knob (counter-clockwise) to the desired temperature setting. There is a delay of about 45 seconds before the main burner ignites. This is normal and no gas escapes during this delay. It is also normal for the oven burner flame to cycle off and on at all set temperatures except broil. This maintains a constant temperature in the oven.

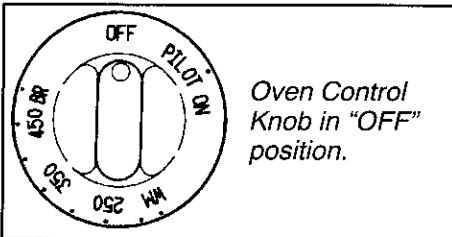


## OVEN PILOT

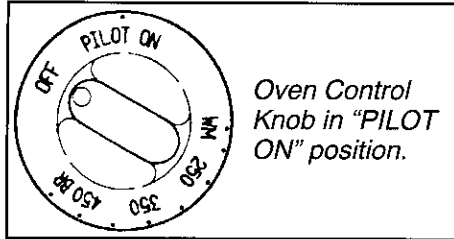
If appliance has not been operated for a long period of time, a longer waiting period for ignition of the pilot may be necessary due to air in the gas line.

### To light pilot:

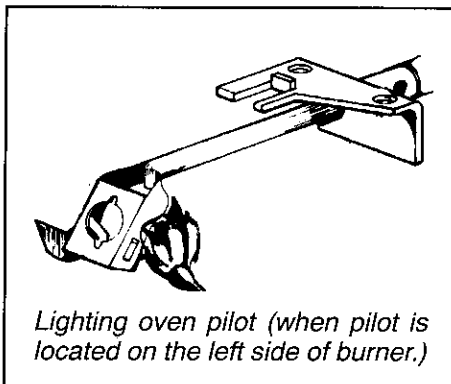
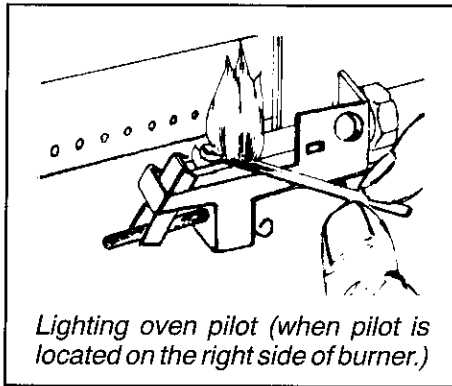
1. Be sure all valves are in the "OFF" position. The oven control knob should be in "OFF" position.



2. Turn on main gas supply to appliance.
3. Depress and turn control knob to the "PILOT ON" position. This will allow gas to oven pilot.



4. Open oven door and light oven pilot with a match. Small flame will be noted at the top of the pilot burner.



## SHUTDOWN INSTRUCTIONS

When oven cooking is finished, turn the oven control knob to the "PILOT ON" position. The oven standby pilot will remain lit.

When the recreational vehicle is not in use or while traveling, turn the oven control knob to "OFF" position and turn off main gas supply, this will turn off the oven pilot.

## COOKING HINTS

### Baking

Make sure oven is level, otherwise baking may be uneven. After turning the oven control knob to the desired temperature, let the oven preheat for about 10 minutes.

When baking in one pan place it in the center of the oven. If a flat cookie sheet is used, allow two inches of space between back, side, and front of oven. When glass or very dark metals are used for baking, reduce temperature setting recommended in the recipe by 25°.

### Roasting

Season meat, if desired. Place meat fat side up on the rack in an uncovered pan. Turn oven control knob to the desired temperature. Most meats can be cooked at 300–350°F. Small poultry may be cooked at 375°F., for best browning. Cook pork to an internal temperature of 170°F. The only accurate way to tell internal doneness of meat (rare, medium, well done) is with a meat thermometer. Be sure thermometer is inserted into meat portion of the roast with tip not resting in fat or against bone. Add no water. Roast in oven to the doneness desired. No basting is necessary.

### Broiling

Broiling in your recreational vehicle appliance is very much like broiling in your kitchen appliance at home. Generally, the distance between the meat and the burner flame regulates degree of doneness and broiling time. Set oven control knob to broil "BR" position. Place food to be broiled on a broiler grille and pan. Place pan in broiler (area directly below oven burner.) You can count on your gas appliance broiler to provide smokeless, "closed-door" broiling.

# CARE AND CLEANING

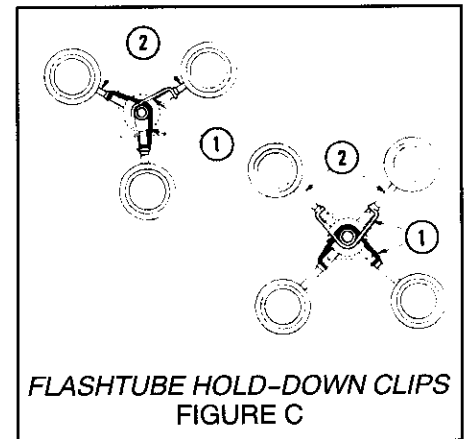
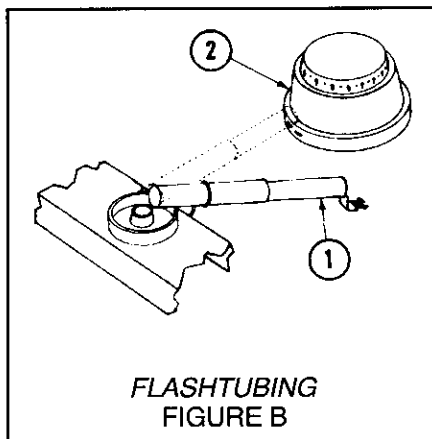
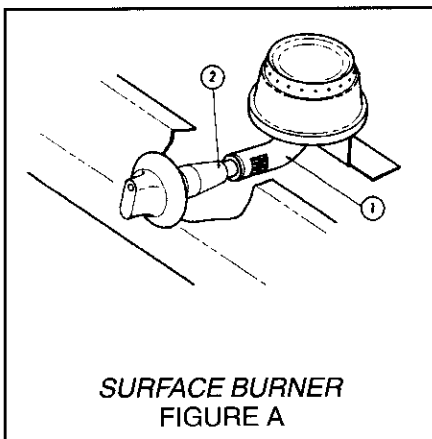
PARTS	CLEANING AGENTS	DIRECTIONS Be sure all parts are cool before cleaning. Be sure all parts are properly replaced after cleaning.
<b>Burner box</b>	Soap & water. Paste of baking soda & water.	Burner box, located under cooktop, should be cleaned frequently to remove spillovers. If soil is not removed and is allowed to accumulate, it may damage the finish. To clean, remove surface burners and clean with soap and water, rinse and dry.
<b>Control knobs</b>	Soap & water.	To remove knobs for cleaning, gently pull forward. Wash in mild detergent and water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse, dry and replace. Turn each burner ON to see if knobs have been replaced correctly.
<b>Door gasket</b> Silicone rubber	Soap & water.	Wash with soap and water, rinse and dry. Do not remove door gaskets.
<b>Glass</b> Oven window	Soap & water. Paste of baking soda & water. Window cleaning fluid or ammonia.	Wash with cloth wrung out in soapy water. Remove stubborn soil with paste of baking soda and water. To avoid inside staining of oven door glass, do not oversaturate cloth. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass. Rinse with clear water and dry.
<b>Metal finishes</b> Aluminum – backguard & control panel. Chrome & stainless steel – trim parts.	Soap & water. Paste of baking soda & water.	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive or caustic agents. They will damage the finish. Use a chrome polish to remove stubborn stains on chrome parts. See page 8 for cooktop instructions.  CAUTION: Protect aluminum gas tubing from exposure to caustic cleaners such as oven cleaners. See note below.
<b>Oven racks</b>	Soap & water. Cleansing powders & plastic pads. Soap filled scouring pad.	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry.
<b>Porcelain finish, exterior</b>	Mild soap & water. Paste of baking soda & water.	Porcelain enamel is glass fused on metal. It may crack or chip with misuse. Clean with soap and water when parts are cool. All spillovers, especially acid spillovers, should be wiped up immediately with a dry cloth. When surface is cool, clean with warm soapy water. NEVER WIPE OFF A WARM OR HOT ENAMEL SURFACE WITH A DAMP CLOTH. THIS MAY CAUSE CRACKING AND CHIPPING. Never use abrasive or caustic cleaning agents on exterior finish of appliance.
<b>Porcelain finish, interior</b>	Soap & water. Cleansing powders & plastic pads. Commercial oven cleaner.	Clean oven interior with soap and water. Use cleansing powders or a plastic scouring pad to remove stubborn soil. Wipe acid or sugar stains as soon as the oven is cool as these stains may discolor or etch the porcelain. Do not use metallic scouring pads as they will scratch the porcelain. Oven cleaners can be used on the porcelain oven but follow manufacturer's directions. See note below. Thoroughly rinse oven with a solution of 1 tablespoon vinegar to 1 cup water.
<b>Surface burners</b>	Soap & water. Paste of baking soda & water. Plastic scouring pad such as Tuffy®	Clean as necessary with warm soapy water. Remove stubborn soil by scouring with a non-abrasive plastic scouring pad and a paste of baking soda and water. Clean ports with a straight pin. Do not enlarge or distort the ports. Do not use a wooden toothpick. It may break off and clog port. DO NOT CLEAN BURNERS WITH THE FOLLOWING caustic cleaners: oven cleaners, steel wool or abrasive cleaning agents. These may damage finish. CAUTION: Burner and burner tube must be dry before use.
<b>Vinyl finishes</b> Door handles Manifold	Soap & water.	Never use abrasive or caustic agents on vinyl finishes.

**NOTE:** Commercial Oven Cleaners – Never use cleaners on the oven burner, exterior finishes, trim parts. These parts will be permanently damaged by the cleaner.

# SERVICE

## BEFORE CALLING A SERVICE TECHNICIAN, CHECK THE FOLLOWING:

1. No gas to oven pilot.	a. Check and make sure oven control knob is in "PILOT ON" position.
2. Oven slow heating up. Poor baking. Poor ignition of burners. Pilots won't stay lit. Popping sound from top burners. Carbon on pilot shield. Burner flame too low or too high.	a. These conditions may be caused by the gas pressure regulator. Have the regulator tested by your gas dealer.
3. Oven pilot will not light or stay lit.	a. Check pilot tubings: May be kinked, clogged or leaking at fittings. b. Have gas pressure regulator tested. c. Be sure oven control knob is not in the "OFF" position.
4. Surface burners won't light.	a. Check installation of surface burners. (See figure A below.) Does burner tube <sup>①</sup> fit over orifice hood <sup>②</sup> ? b. Check installation of flashtubing. (See figure B below.) Are the two tabs on the flashtube <sup>①</sup> securely inserted into the two slots on the burner head <sup>②</sup> ? c. Check installation of flashtube hold-down clips. (See figure C below.) Do the clips <sup>①</sup> hold the flashtubes <sup>②</sup> securely in place? d. Check pilot flame. e. Clogged burner ports, clean with a toothpick.
5. Gas smell.	a. If you smell gas: (1) Open windows, (2) don't touch electrical switches, (3) extinguish any open flame, and (4) immediately call your gas supplier. b. Because of vibrations due to travel, connections on a recreational vehicle may loosen. Therefore, periodically check all connections for leaks with soapy water. NEVER use a match or flame to check for leaks.
6. Cake rises higher on one side.	a. Pans set too close to side of oven. Allow two inches from all sides. b. Range not level.
7. Cakes burn on bottom.	a. Oven too full for proper circulation (see baking instructions on page 10.) b. Using pan with dark bottom.
8. Oven will not operate.	a. Check and make sure oven pilot is lit.



# SERVICE

## SERVICING

Electrical supply, if equipped, must be disconnected from the wall outlet before servicing appliance. Do not repair or replace any part of your range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

## HOW TO OBTAIN SERVICE

When your appliance requires service or replacement parts, contact your Dealer or Authorized Servicer. Use only genuine factory or Maycor parts if replacement parts are necessary. Consult the Yellow Pages in your telephone directory under appliance for the service center nearest you. Be sure to include your name, address, and phone number, along with the model and serial numbers of the appliance. (See front cover for location of your model and serial numbers.)

If you are unable to obtain service, write to us. Our address is found on the rating plate. See front cover for location of rating plate.

If you are not satisfied with the local response to your service requirements, call or write MAYCOR Appliance Parts and Service Company, 240 Edwards Street, S.E., Cleveland, TN 37311, or phone our RV customer consultants at 1-800-544-5513. (In California call 1-818-961-3674 for parts.) Include or have available the complete model and serial numbers of the appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

If you did not receive satisfactory service through your servicer or Maycor you may contact the Major Appliance Consumer Action Panel by letter including your name, address, and telephone number, as well as the model and serial numbers of the appliance.

Major Appliance Consumer Action Panel  
20 North Wacker Drive  
Chicago, IL 60606

MACAP (Major Appliance Consumer Action Panel) is an independent agency sponsored by three trade associations as a court of appeals on consumer complaints which have not been resolved satisfactorily within a reasonable period of time.

# LIMITED ONE-YEAR WARRANTY

## RECREATIONAL VEHICLE RANGE

Maycor Appliance Parts & Service Company will replace, without charge (except for the cost of delivery and labor involved in the removal of the defective part and installation of the replacement), any part of your product which has a defect in material or workmanship for a period of one year from the date of the original installation. The replacement part assumes the unused portion of this warranty. This warranty extends to any owner during the one-year warranty period.

### HOW TO OBTAIN SERVICE

To obtain the repair or replacement of a defective part under this warranty, you should contact the dealer from whom you purchased the appliance or a servicer authorized by Maycor.

### WHAT IS NOT COVERED BY THESE WARRANTIES

1. Conditions and damage resulting from improper installation, delivery, unauthorized repair, modification, or damage not attributable to a defect in material or workmanship.
2. Conditions resulting from damage, such as: (1) improper maintenance, (b) misuse, abuse, accident, or (c) incorrect electrical current or voltage.
3. Warranties are void if the original serial number has been removed, altered, or cannot be readily determined.
4. Light bulbs.
5. This warranty does not apply to porcelain enamel or other finishes or to scratches in or discoloration of decorative finishes.
6. Any product used for other than normal household use. It does not extend to products purchased for commercial or industrial use.
7. Any expense incurred for service calls to correct installation errors or to instruct you on how to use the products.
8. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUSTAINED BY ANY PERSON AS A RESULT OF ANY BREACH OF THESE WARRANTIES OR ANY IMPLIED WARRANTY. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply to you.

### ADDITIONAL HELP

If you are not satisfied with the local response to your service requirements and wish to contact Maycor, please address your letter to the Customer Relations Department, Maycor Appliance Parts & Service Company, 240 Edwards Street, S.E., Cleveland, TN 37311 or call (1-800-544-5513). To save time, your letter should include the complete model and serial numbers of the warranted appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

These warranties are the only written or expressed warranties given by Maycor. No one is authorized to increase, alter, or enlarge Maycor's responsibilities or obligations under these warranties. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.

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